AMENDMENT TO THE CLAIMS

1. (Currently Amended) A method of processing a proteinaceous material with enhanced solubility and color characteristics, the method comprising:

blending the proteinaceous material with alcohol and a reducing agent wherein the ratio of proteinaceous material to alcohol is greater than 1:1 by weight; ~~and~~

maintaining a combination comprising the proteinaceous material and the reducing agent at a ~~greater than ambient~~ temperature greater than 90°C and a pressure greater than 10psig for a holding period of at least about five minutes to form a proteinaceous product; and

venting the pressure on the proteinaceous product to support evaporation of all or essentially all of the alcohol ~~(instead of alcohol use “to release gaseous phase”?)~~.

2. (Original) The method of claim 1 wherein the combination further comprises the alcohol, the alcohol present in the combination during the holding period.

3. (Original) The method of claim 1 wherein the proteinaceous material comprises oilseed material that comprises oilseed protein.

4. (Original) The method of claim 3 wherein the oilseed material comprises soy protein.

5. (Original) The method of claim 1 wherein the reducing agent comprises a source of SO_2.

6. (Original) The method of claim 1 wherein the reducing agent comprises an alkali metal sulfite, an alkali metal bisulfite, an alkali metal meta bisulfite, an alkali metal pyrosulfite, or any mixture of any of these.

7. (Original) The method of claim 1 wherein the reducing agent comprises sulfur dioxide, sodium sulfite, sodium bisulfite, sodium meta bisulfite, sodium pyrosulfite, potassium sulfite, potassium bisulfite, potassium meta bisulfite, potassium pyrosulfite, or any mixture of any of these.

8. (Original) The method of claim 1 wherein the alcohol is infinitely miscible in water.

9. (Original) The method of claim 1 wherein the alcohol comprises methanol, ethanol, propanol, or any mixture of any of these.

10. (Cancelled)

11. (Original) The method of claim 10 wherein the greater than ambient temperature ranges from about 100°C to about 121°C.

12. (Original) The method of claim 1 wherein the holding period at the greater than ambient temperature is at least about ten minutes.

13. (Original) The method of claim 12 wherein the holding period at the greater than ambient temperature ranges from about ten to about thirty minutes.

14. (Original) The method of claim 1, the method further comprising maintaining the combination comprising the proteinaceous material and the reducing agent at super-atmospheric pressure during the holding period.

15. (Original) The method of claim 14 wherein the super-atmospheric pressure ranges from about ten pounds per square inch gauge to about thirty pounds per square inch gauge.

16. (Currently Amended) A method of forming an animal feed,~~:~~_the method comprising combining the proteinaceous product of claim 1 with an animal feed component.

17. (Cancelled)

18. (Withdrawn) A method of nourishing a first animal, the method comprising orally supplying the proteinaceous product of claim 1 to the first animal during a select period of time.

19. (Withdrawn) The method of claim 18 wherein the method is effective to increase the weight gain by the first animal during the select period of time as compared to the weight gained by a second animal during the select period of time that is orally provided feed free of the proteinaceous product.

20. (Currently Amended) A method of processing a proteinaceous material with enhanced solubility and color characteristics, the method comprising:

blending the proteinaceous material with a reducing agent to form a mixture; ~~and~~

maintaining the mixture at a temperature greater than 90°C and ~~at a super-atmospheric pressure~~ a pressure greater than 10psig for a holding period to form a proteinaceous product; and

venting the pressure on the proteinaceous product.

21. (Original) The method of claim 20 wherein the proteinaceous material comprises oilseed material that comprises oilseed protein.

22. (Original) The method of claim 21 wherein the oilseed material comprises soy protein.

23. (Original) The method of claim 20 wherein the reducing agent comprises a source of SO_2.

24. (Original) The method of claim 20 wherein the reducing agent comprises an alkali metal sulfite, an alkali metal bisulfite, an alkali metal meta bisulfite, an alkali metal pyrosulfite, or any mixture of any of these.

25. (Original) The method of claim 20 wherein the reducing agent comprises sulfur dioxide, sodium sulfite, sodium bisulfite, sodium meta bisulfite, sodium pyrosulfite, potassium sulfite, potassium bisulfite, potassium meta bisulfite, potassium pyrosulfite, or any mixture of any of these.

26. (Original) The method of claim 20 wherein the greater than ambient temperature ranges from about 100°C to about 121°C.

27. (Original) The method of claim 20 wherein the holding period lasts at least about five minutes.

28. (Original) The method of claim 20 wherein the holding period lasts at least about ten minutes.

29. (Original) The method of claim 20 wherein the holding period ranges from about ten minutes to about thirty minutes.

30. (Original) The method of claim 20 wherein the mixture further comprises an alcohol.

31. (Original) The method of claim 30 wherein the alcohol is infinitely miscible in water.

32. (Original) The method of claim 30 wherein the alcohol comprises methanol, ethanol, propanol, or any mixture of any of these.

33. (Original) A method of forming an animal feed,.the method comprising combining the proteinaceous product of claim 20 with an animal feed component.

34. (Original) The method of claim 33, the method further comprising removing all or essentially all of any incorporated alcohol from the proteinaceous product.

35. (Withdrawn) A method of nourishing a first animal, the method comprising orally supplying the proteinaceous product of claim 20 to the first animal during a select period of time.

36. (Withdrawn) The method of claim 35 wherein the method is effective to increase the weight gain by the first animal during the select period of time as compared to the weight gained by a second animal during the select period of time that is orally provided feed free of the proteinaceous product.

37. (Withdrawn) A proteinaceous product, the proteinaceous product comprising denatured protein, the proteinaceous product having an L* value greater than about 88 and a protein dispersability index greater than about 9.8.

38. (Withdrawn) The proteinaceous product of claim 37 wherein the denatured protein comprises denatured oilseed protein.

39. (Withdrawn) The proteinaceous product of claim 37 wherein the denatured protein comprises denatured soy protein.

40. (Withdrawn) The proteinaceous product of claim 37 wherein the proteinaceous product has an L* value ranging from greater than about 88 to at least about 92.

41. (Withdrawn) The proteinaceous product of claim 40 wherein the proteinaceous product has a protein dispersability index ranging from greater than about 9.8 to at least about 15.

42. (Withdrawn) The proteinaceous product of claim 37 wherein the proteinaceous product has a protein dispersability index ranging from greater than about 9.8 to at least about 15.

43. (Withdrawn) The proteinaceous product of claim 37 wherein the proteinaceous product has a protein dispersability index greater than about 11.5.

44. (Withdrawn) The proteinaceous product of claim 43 wherein the proteinaceous product has an L* value greater than about 89.

45. (Withdrawn) The proteinaceous product of claim 37 wherein the proteinaceous product has an L* value greater than about 89.

46. (Withdrawn) The proteinaceous product of claim 37 wherein the proteinaceous product has an L* value greater than about 90.

47. (Withdrawn) The proteinaceous product of claim 46 wherein the proteinaceous product a protein dispersability index greater than about 13.

48. (Withdrawn) The proteinaceous product of claim 47 wherein the proteinaceous product has a protein dispersability index greater than about 15.